



## AUTHENTIC. MODERN. UNEXPECTED.

Sabor - in Spanish, it means flavor. But at this table, it's that and so much more. A feast - or shall we say fiesta - for the eyes. A vibrant dance across the plate and palate. A long heritage of fresh, simple ingredients, reimagined in full bloom.



### FEATURED MARGARITAS \$12

#### Sweet & Spicy

Patrón Reposado tequila, fresh pineapple, carrot and lime juices, red chile pepper, garnished with chile-cinnamon salt

#### Avocado

Patrón Reposado tequila, orange liqueur, avocado and lime juices, rimmed with Aleppo pepper and lime salt

#### Jalapeño-Cucumber

Patrón Reposado tequila, Cointreau liqueur, cucumber, jalapeño, cilantro, lime juice



### GUACAMOLE

A Sabor favorite, freshly prepared.

Avocado, tomato, onion, lime, coriander.  
Served with house-made tortilla chips and salsa.



### SMALL PLATES

#### Chicken & Corn Tortilla Soup

Black beans, tomatoes,  
toasted cumin

#### Red Snapper Ceviche\*

Spicy citrus marinade, chiles

#### Mexican Cheese Fondue

Roasted poblano, chorizo,  
onion, tomato

#### Fried Chile Calamari

Jalapeño mayo, red mole

#### Chicken-Stuffed Jalapeños Wrapped in Bacon †

Sweet chipotle tomatillo salsa,  
cumin sour cream

#### Mixed Ceviche\*

Red snapper, shrimp, octopus,  
lime juice, pico de gallo

† Spicy

Gluten-free, lactose-free, and vegetarian options available.  
Ask your waiter.

Royal Caribbean International galleys are not food allergen-free environments.  
An 18% gratuity will be added to your check. VAT may apply for certain ports or itineraries.

## HOUSE-MADE TORTILLA FAVORITES

Tortillas and chips are made from scratch, in house

### BUILD YOUR OWN TACOS

Served with house-made warm flour & corn tortillas

#### Shredded Beef Short Rib

Chipotle BBQ sauce

#### Beer Battered Red Snapper ↓

Shredded cabbage, chili mayo

#### Spicy Pulled Chicken ↓

Garlic, cilantro

#### Marinated Shrimp Taco

Chipotle mayo, shredded salad

## BURRITOS

#### Pulled Pork

Chihuahua cheese sauce

#### Braised Beef

Charred onion, fire roasted tomato, red and green mole

#### Slow Cooked Duck

Black beans, roasted onion, Guajillo chile

#### Pulled Chicken ↓

Roasted onion, smoky chile sauce

## QUESADILLAS

#### Three Cheese

Melted Monterey Jack, queso fresco and Chihuahua cheese

#### Portobello Mushrooms

Roasted Poblano peppers, Oaxaca cheese

#### Chicken

Bacon, grilled onions, Cotija cheese



## LARGE PLATES

#### Jalapeño Garlic Tiger Shrimp ↓

Zucchini, agave nectar

#### Pan Seared Red Snapper

Fried plantain mashed potatoes, grilled poblano pepper, mango papaya salsa

#### Spicy Chicken Flauta

Tomatoes, onion, crispy corn tortilla, salsa verde, sour cream

#### Chicken and Roasted Corn Empanada ↓

Green mole, spicy peanut sauce, sour cream, red mole sauce

#### Tampiquena Steak\*

Peppers, onions, refried beans



## SIDES

#### Yucca Barrel Fries ↓

Mango-habanero dipping sauce

#### Mexican Beans

Beans, Jalapeño, cilantro

#### Mexican Rice

Adobo cumin, onions

#### Zucchini

Corn, black beans, zucchini

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs.